20130924 issue3

60cm Built In Oven

Installation and User manual

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For warranty service call 1300 373 199 (Australia) or 0508 123108 (New Zealand) to connect you to the nearest authorised service centre

BDO610TCX
BDO610TCX-F
BDO610TCBG
BDO610TCBG-F

Important Safety Instructions

This manual explains the proper installation and use of your oven, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference.

General Warnings

- If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.
- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not leave the appliance unattended when cooking. Oils and fats may catch fire due to overheating or boiling over.
- Do not put pans weighing over 15Kgs on the opened door of the oven.
- Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- Do not allow anybody who is not familiar with the contents of this instruction manual to operate the appliance.

Child Safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they've been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.

Installation, Cleaning & Servicing

- The appliance must be installed only by an authorised person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinet with a veneer exterior must be assembled with glues which can withstand temperature of up to 120°C.

- To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there are at least 70mm of space between the back of your oven and the wall. Keep some distance on each side of your oven that you can use that distance flowing installing instructions.
- The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code.
- When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- Do not operate oven with a damaged cord, plug or if the oven has malfunctioned or has been dropped or damaged in any manner. Return oven to authorised service facility for repair.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build-up.
- Always clean the appliance immediately after any food spills.
- **THIS APPLIANCE MUST BE EARTHED.**
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down when the oven door is open.

Grill

- Do not cover the grill insert with foil, as fat built up may catch on fire.
- Always keep the grill dish clean as any build up may catch on fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Accessible parts may become hot when grill is in use. Children should be kept away.

Environmental Hints

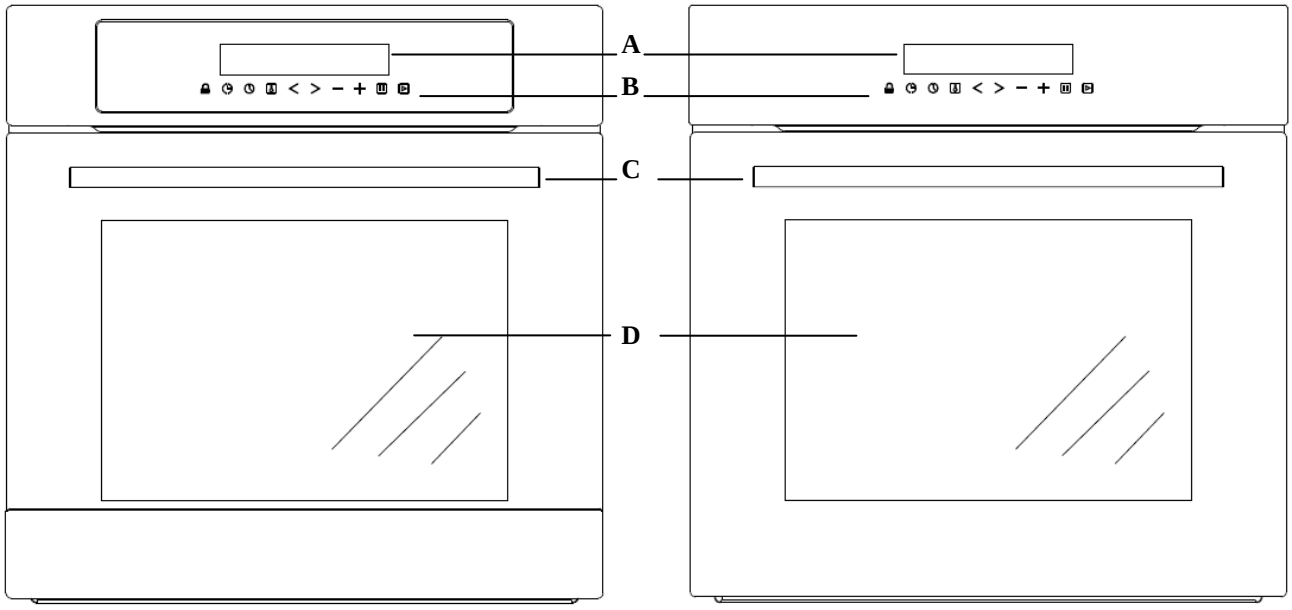
- Use the oven efficiently, by cooking many trays of food at the same time.
- Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for some time.

This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances.

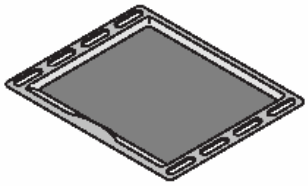
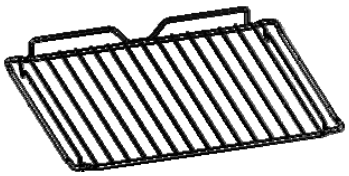
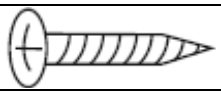
By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

Product Description

- ***Model BDO610TCX-1, BDO610TCX-1F Model BDO610TCBG-1, BDO610TCBG-1F***

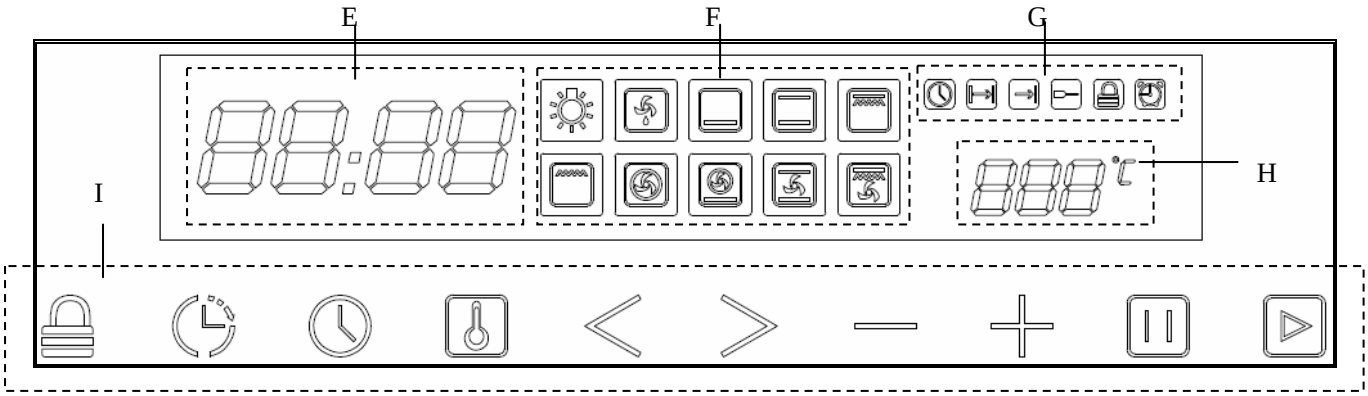


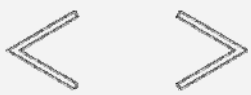
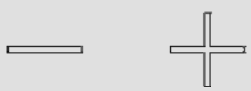
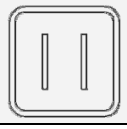
A. LCD display
B. Touch control panel
C. Oven door Handle
D. Glass door

Accessory Name	Picture	Quantity
Baking tray		1
Grill rack		2
Grill insert		1
Screws(ST4x35)		4

Technical Specifications

model	product dimensions (h x w x d) mm	net weight	usable capacity	electrical connection	max. power rating
BDO610TCX(-F) BDO610TCBG(-F)	595 x 595 x 575	Approx. 38Kg	56 litres	220-240V/50Hz	3.1kW



Item	Description	Explanation			
E	Clock display	It shows 24 hour clock when time has been set up.			
F	Function choice indicator light	It indicates which function is chosen. See page 9 for details of each function.			
G	Operation indicator light		O'clock		Cooking duration function indicator light
			Child lock		Cooking delay start function indicator light
			Timer		
H	Temperature display	It shows setting temperature. It is flashing if actual temperature inside oven still not reach setting, stop flashing and a beep will sound when setting is achieved.			
I	Touch control keys		Child lock key		Clock setting or timer checking key
			Timer setting key		Temperature setting key
			Function choose key		
			Time or temperature + or -		
			Pause or Cancel. Press once to pause, twice to cancel cooking.		Confirm to start cooking

Installation

WARNING!

Please follow the points below when installing the appliance

Use An Authorized Person

- As stated in the local municipal building codes and other relevant statutory regulations:
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned at the side of cavity.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1.
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 1.5.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- Disconnect the power plug of the appliance from the power point when conducting maintenance or repairs to the unit

This Appliance Must Be Properly Earthed

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance in to cabinet cavity, ensuring supply cable is not obstructed (kinked, jammed or twisted).
- To prevent tipping or dislodging of the appliance, secure appliance to the cabinet with 4 screws (provided) , through the dedicated holes in the appliance frame.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (E.g. vinyl coated) may result in deterioration of the low temperature coating by discoloring or bubbling.
- The cabinet panels to the oven must be heat resistant. With veneered wood units, glues must be resistant to a temperature of 100°C.
- If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- GSM cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure the appliance operates correctly before handing it over to the customer.

CAUTION!

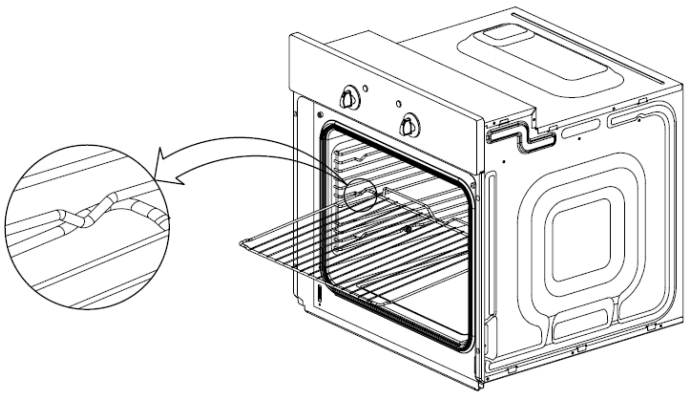
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

WARNING!

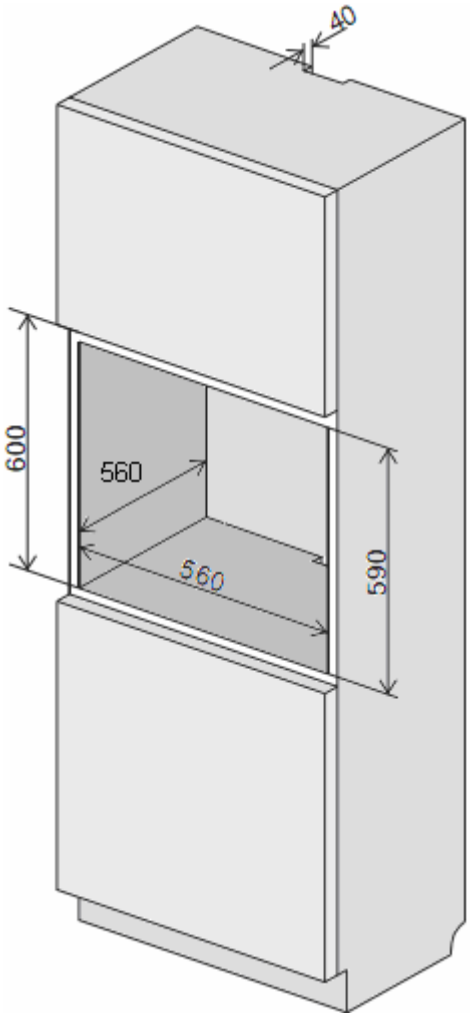
To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

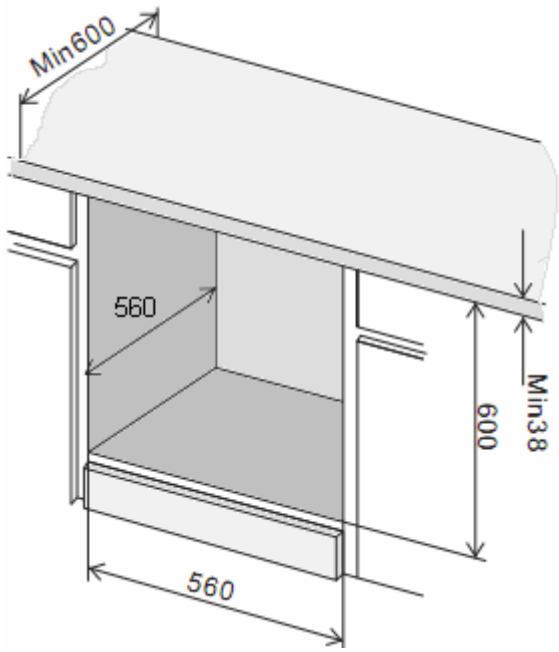
Install the shelf

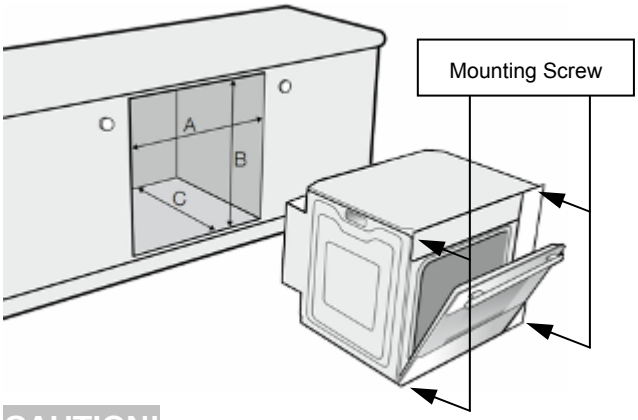


1. Pay attention to high temperature, you may need to wear gloves if it is hot inside.
2. Always slide shelves into the layer with stopper.

Cut-out dimensions





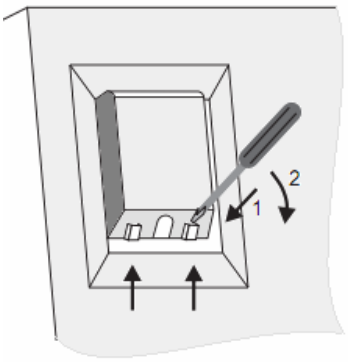


CAUTION!

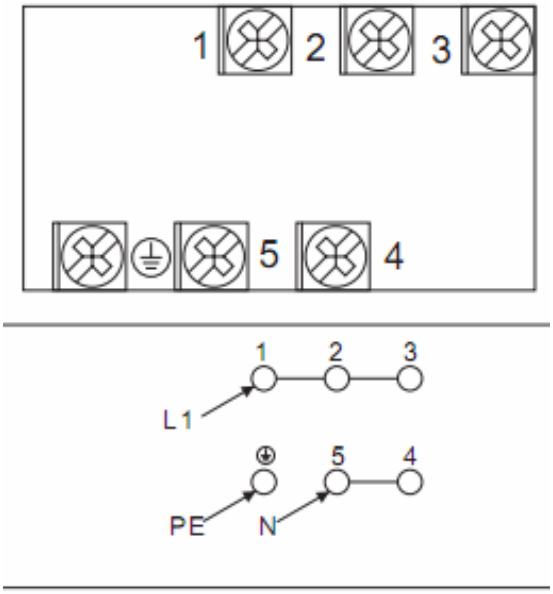
Your appliance must be mounted on a flat surface for the full width and depth of the product.

Connect power supply cord

- Open terminal board cover at rear panel of appliance.



- Connect wires as below:



- Close the terminal board cover.

Start Using Your Oven

Preparing Your Oven

1. Please remove all stickers, leaflets and boxes from the door and from the floor of the oven before operation.
2. Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
3. To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of top/bottom heating at 240°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

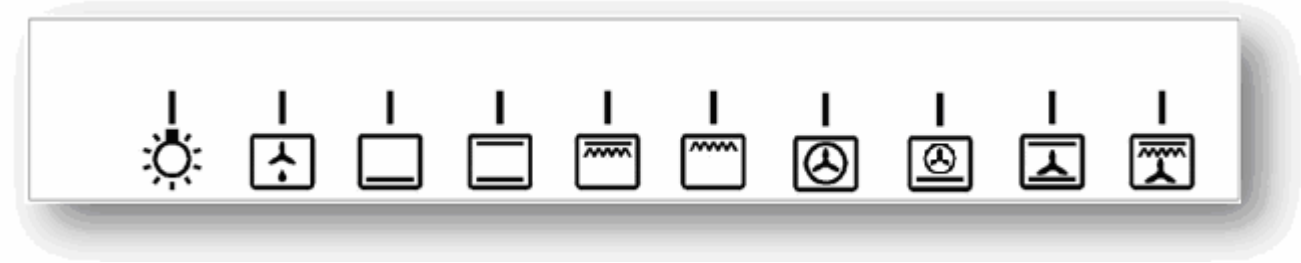
O'Clock Setting

When the power is connected, display E shows 00:00 as default. Press key once, "Hour" display will flash, use – or + key to adjust to current O'clock hour then press again, "Minute" display will flash. use – or + key to adjust to current O'clock minute then press to confirm setting, ":" start flash and clock start working.

Select Function

Press the < or > o select the desired function, corresponding indicator light of chosen function will flash. If you want to use default temperature setting in each function to cook, press , the oven will start working; if you want to set up temperature by yourself then follow the next clause "Select the temperature and start cooking".

- ***Model BDO610TCX(-F), BDO610TCBG(-F)(10 functions)***



Function	Description
Oven light	By setting the button to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.
Fan and combined grill on	When this function is set, the oven activates the combined grill and fan function. This function speed up the grilling process and an improve the taste of the dish. You should only use the grill with the oven door shut.
Combined grill (Grill and the top element)	When the “combined grill” is active, it enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.
Rear heater with fan	This cooking mode allows homogenous distribution of the heat inside the oven, making it possible to cook several items of food at the same time.
Fan, bottom and top elements on	At this setting the oven as conventional with a fan. Ideal for poultry and cake. The fan ventilates air and evens the temperature inside the cavity, This setting saves cooking time and lowers cooking temperature.
Bottom & top elements on	Setting this function allows the oven to be heated conventionally. Ideal for single shelf cooking and gives a crisper and drier result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre if cooked using this function
Defrost	To achieve an even and fast defrost of frozen food. This function can be used with any type of frozen food.
Bottom element on	When this function is set, the oven is heated using only the bottom element Use for, e.g. final baking from the bottom. Ideal for casseroles, curries and any slow cooking, Good for bain-marie cooking of creme caramels.
Grill element on	Setting this function allows dishes to be grilled on the grate. Ideal for small quantity of food with flat surface such as steaks, ribs, fish, and toast. It allows the outer layer to be browned without affecting the inside of the food.
Intensive hot air (Rear heater with fan& bottom element on)	A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to preheat the oven when using this setting when cooking from frozen.

Select Temperature And Start Cooking

This oven allow you to set temperature by yourself to cook your favorite food.

After function is chosen, press + or – to set desired temperature. Then press to confirm all settings, oven starts cooking.

NOTES

- Each pressing will cause 5 degrees add up or decreasing.
- You can not set temperature in “Oven light” or “Defrost” function.
- If you want to change temperature setting during cooking, press and + or – to change temperature, then press again to confirm new temperature setting.
- A beep will sound and display (Item H in page 5) stops flashing when temperature reached setting.

Work with Timer

Your oven is equipped with timer that has the following features:

- O’clock time – you can set current O’clock time
- Cooking duration – you can set cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.
- Cooking end time – instead of setting a cooking duration you can set a cooking finish O’clock time. When the finish time has been reached the timer will beep and turn the appliance off.
- Delayed start cooking time – you can combine the cooking duration and cooking end time to switch oven on and off at a specific time during the day.

Cooking Duration Setting

1. Press till is on, “Hour” digit flash, use + or - key to adjust hour. Then press , “Minute” display flash, use + or - key to adjust minutes.
2. Follow up “Select function” and “Select temperature and start cooking” clause to set up desired function and temperature then press to start cooking.

Cooking End Time Setting

1. Press till is on, “Hour” digit flash, use + or - key to adjust hour. Then press , “Minute” display flash, use + or - key to adjust minutes.
2. Follow up “Select function” and “Select temperature and start cooking” clause to set up desired function and temperature then press to start cooking.

Delayed Start Cooking Setting

1. Press till is on, “Hour” digit flash, use + or - key to adjust hour. Then press , “Minute” display flash, use + or - key to adjust minutes.
2. Press again till is on, “Hour” digit flash, use + or - key to adjust hour. Then press , “Minute” display flash, use + or - key to adjust minutes.
3. Follow up “Select function” and “Select temperature and start cooking” clause to set up desired function and temperature then press to start cooking.

To Check or Canceling Settings

- If you want to terminate program when it is running, press twice.
- During program is running, anytime you want to check how much cooking time left, press

Example: Now time is 12:00, and want cooking duration 1 hour and 15 minutes but ending at 15:12, under top and bottom heating elements on function and default temperature. To achieve that, do as below:

1. Press key till is on, hour flashing, use + to adjust “0” to “1” , then press , “00” starts flashing, use + to adjust “00” to “15”.
2. Press key again till is on, hour flashing, use + or - key to adjust hour to “15”, then press , minutes starts flashing, use + or - key to adjust minutes to “12”.
3. Press < or > key till flash, then press to start cooking.

Child Lock

Your oven has child lock to avoid child operate it unintentionally.

During cooking or stand by, press and hold it for 3s to lock, a beep will sound, all keys operation will be locked. If you want to unlock, press and hold for 3s, a beep will sound and it is unlocked.

Troubleshooting

In the event of an emergency, you should:

- Switch OFF all controls of the appliance
- Disconnect the mains plug
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

faults	causes	remedies
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	- Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	- Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is overcooked and the inside is not cooked enough	Temperature is too high	- Lower the temperature and increase the cooking time
The outside is too dry even though it looks cooked	Temperature is too low	- Increase the temperature and reduce the cooking time.
The appliance does not work	Break in power supply	Check the household fuse box, if there is a blown fuse replaces it with a new one.
The oven lighting does not work	Bulb is loose or damaged	Tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

Maintenance and Cleaning

WARNING!

- **Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**
- **Do not use steam cleaners.**
- **Do not line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.**
- **To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!**
- **Do not clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned with a damp cloth when it has cooled down.**
- **Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.**
- **If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.**

Stainless steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- The stainless steel should only be cleaned with warm water and a mild detergent.
- DO NOT use abrasive cleaners or harsh solvents.

NOTE: Make sure you follow the polish or brushing lines in the stainless steel

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.
- The glass door on this appliance is made from a tough, durable material that withstands heating and cooling without breaking.
- However, it must be remembered that it is GLASS, it may break. Treat it accordingly!
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

Oven

- Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, baking trays and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

Grill

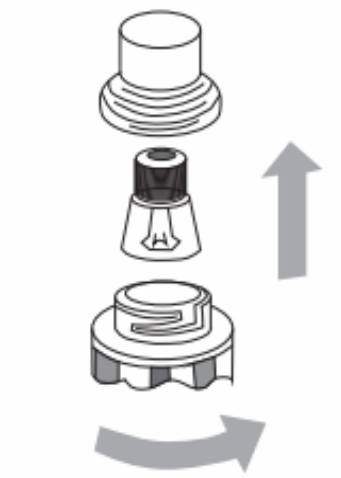
- Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

Replacement Of The Oven Light Bulb

WARNING!

In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.

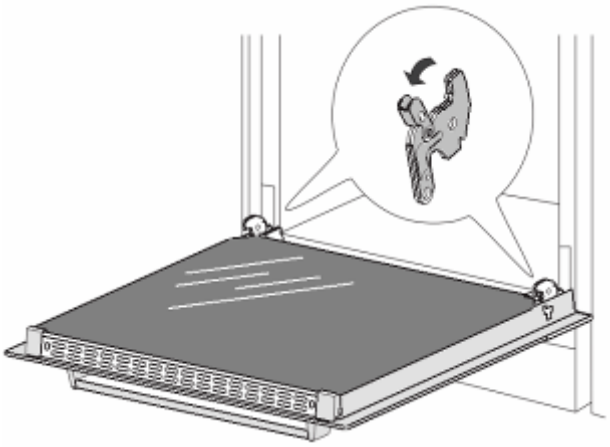
- Set all control knobs to the “OFF” position (● / 0) and disconnect the mains plug.
- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
  -voltage230 V
  -power 25 W
  -thread E14
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.



Oven light bulb

Door Removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the oven, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

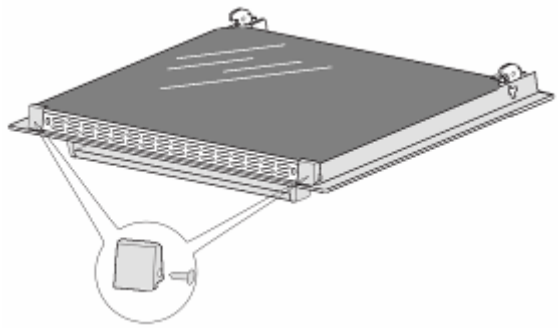


Removal Of The Internal Glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door.

Next take out the glass from the second blocking mechanism and remove.

After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



WARRANTY

1.1 In this warranty:

1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;

1.1.2 **Company** means GSM Sales Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 08 8122 2390. Email admin@gsmsales.com.au

1.1.3 **Consumer** means a "consumer" as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;

1.1.4 **Consumer Guarantees** means the guarantees under the Australian Consumer Law;

1.1.5 **You** means the Consumer.

1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.

1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company's specifications.

1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a residential property.

1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of two (2) years **(Warranty Period)**.

1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.

1.7 This warranty will not apply to any Bellini product:

1.7.1 Installed by any person other than a qualified tradesperson; or

1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or

1.7.3 Operated in any way contrary to any operating or maintenance instructions; or

1.7.4 Improperly handled, installed or maintained; or

1.7.5 Altered or modified prior to or after installation; or

1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guaranteed that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY THE CONSUMER MUST CALL 1300 373 199 (AUSTRALIA) OR 0508 123 108 (NEW ZEALAND) TO CONNECT TO THE NEAREST AUTHORISED CENTRE

1.8 You must provide proof of your purchase of the Bellini product and the date of purchase in order to obtain the benefit of this warranty.

1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Bellini product for service nor the service agent's traveling costs to and from your home.

1.10 If you are required to transport the Bellini product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Bellini product prior to it being received by the Company or its service agent.

1.11 You will be responsible for all costs of returning a Bellini product to the Company and for redelivery of the Bellini product by the Company (whether it is the original or a repaired and/or a replacement Bellini product) and for any other expenses you incur in claiming under this warranty.

1.12 The Company or its service agent will examine any Bellini product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Bellini product in accordance with this warranty.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:
Co. Name:
Address:
Date of Purchase:
Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

FOR WARRANTY SERVICE CALL 1300 373 199 (AUSTRALIA)
OR 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST AUTHORISED SERVICE CENTRE

G S M
Gerard Sourcing & Manufacturing

GSM Sales Pty Ltd.

The GSM Sales Pty Ltd. Group of Companies has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for the GSM Sales Pty Ltd. Group of Companies

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